

# THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

DINNER

MAY 14, 2019

## to begin...

- <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	10
- <i>cavolonero</i> - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	15
- <i>ortolana</i> - field greens, watermelon radish, onion, dates, gorgonzola dolce, champagne vinaigrette	15
- <i>cremosella</i> - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper	16
- <i>brodetto</i> - saltspring mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23

## to continue or share . . .

- <i>bianchi</i> - steamed holland white asparagus, mushroom salad, poached egg, sage brown butter	21
- <i>barberosse gratinate</i> - oven baked sliced red & golden beets casserole, melted asiago	14
- <i>frittura</i> - menabrea beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta	16
* <i>salmone marinato</i> - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese	19
- <i>sorrentina</i> - grilled calamari, zucchini salad, chickpeas, favas, cherry tomatoes, mint, chili vinaigrette	19
* <i>palámíta</i> - pepper crusted seared albacore tuna, caulilini, radicchio, asparagus, oro blanco	21
- <i>prosciutto</i> - 18 month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	25

## . . . focaccina calda al formaggio . . .

- <i>tradizionale</i> - imported crescenza cheese, wild arugula, ligurian olive oil	19
- <i>pizzata</i> - imported crescenza cheese, san marzano tomatoes, capers, sicilian anchovies	21
- <i>tirolese</i> - italian~cured smoked ham, imported crescenza cheese, peppergrass	23

## homemade pasta to begin italian style . . .

- <i>ravioli primavera</i> - three cheese filled black garlic infused pasta, spring vegetables, shaved grana	20
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, red wine, sorrel	22
- <i>pappardelle</i> - black olive speckled long pasta, braised veal shoulder sugo, pecorino romano, parsley	23
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram, grana	24
- <i>modenesi</i> - 18 month aged parma prosciutto tortellini, mortadella, pistachio, truffle butter	23
- <i>casonzei</i> - pork sausage & veal ravioli, cured pancetta, sage brown butter, reggiano	24

## . . . from the sea and land . . .

* <i>galinella</i> - new zealand robin fish, sun choke purée, artichokes, fava beans, leeks, saffron sauce	33
* <i>branzino</i> - sautéed mediterranean sea bass, julienned zucchini, caulilini, castelvetro olives, capers	36
* <i>cappesante</i> - roasted sea scallops, braised turnips, fresh garbanzo beans, abalone mushrooms, balsamic	39
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	29
* <i>agnello</i> - pan roasted lamb chops, root vegetable purée, artichokes, eggplant, aged balsamic	45
* <i>bistecca</i> - prime 16oz boneless ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda	52

## today's additions . . .

- <i>risotto</i> - "acquerello" carnaroli rice, sautéed mushrooms, english peas, asparagus, parmesan	28
* <i>vitellone</i> - grilled natural veal delmonico, kale, roasted cipollini, pancetta, marsala reduction, sage	49

## to the side . . .

- <i>patate novelle</i> - roasted new potatoes, crushed chili flakes, aromatic herb oil	10
- <i>coste bianche</i> - spicy tomato braised white chard, organic egg, ligurian olive oil	12
- <i>cavoletti</i> - charred brussels sprouts, ligurian olive oil, crisp pancetta	12
- <i>asparagi</i> - grilled asparagus, romesco sauce, gremolata	12

at the stove  
angelo aurlana  
eduardo pérez

suggesting your wine  
francine diamond-ferdinandi  
pascal bolduc

serving you  
matteo ferdinandi  
neil carilli

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

*The Factory Kitchen at The Venetian Resort...Think Italian...*

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